



# UCCOOK

## Cosy Cauli Korma

**with roast cauliflower, cashew nut  
yoghurt raita & spinach**

Mild, creamy, and flavourful, korma is curry heaven — and this one's extra coconutty! An aromatic coconut milk sauce overflows with cauliflower, crispy chickpeas, and spinach — seeping into basmati rice and dolloped with refreshing coconut yogurt raita.

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**Hands-On Time:** 30 minutes

**Overall Time:** 50 minutes

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**Serves:** 3 People

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**Chef:** Tess Witney

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 Vegetarian

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 Steenberg Vineyards | Semillon

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## Ingredients & Prep

225ml	Brown Basmati Rice
600g	Cauliflower Florets <i>cut into bite-sized pieces</i>
360g	Chickpeas <i>drained &amp; rinsed</i>
2	Onions <i>peeled &amp; finely diced</i>
45g	Fresh Ginger <i>peeled &amp; grated</i>
60ml	Spice & All Things Nice Korma Curry Paste
2	Fresh Chillies <i>deseeded &amp; finely sliced</i>
300ml	Coconut Milk
150g	Cucumber <i>finely diced</i>
90ml	Coconut Yoghurt
8g	Fresh Coriander <i>rinsed &amp; roughly chopped</i>
60g	Spinach <i>rinsed</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Sugar/Sweetener/Honey

**1. BASMATI ON THE GO!** Preheat the oven to 180°C. Rinse the rice and place in a pot over a medium-high heat. Submerge in 700ml of salted water and pop on a lid. Once boiling, reduce the heat and simmer for 25-30 minutes until most of the water has been absorbed. Keeping the lid on, remove from the heat and set aside to steam for a further 10 minutes. Drain on completion if necessary and fluff up with a fork. Replace the lid and set aside to keep warm until serving.

**2. CRISPY & CHARRED** Place the cauliflower pieces on one roasting tray and the drained chickpeas on another. Coat in oil, season, and spread out in a single layer. Roast in the hot oven for 25-30 minutes until the chickpeas are crispy and the cauliflower is cooked through and charred, shifting halfway.

**3. AFTER ABOUT 5 MINUTES...** Place a pot for the curry over a medium heat with a drizzle of oil. When hot, fry  $\frac{3}{4}$  of the diced onion for 4-5 minutes until soft and translucent. Add in the grated ginger, and stir through the curry paste and sliced chilli — both to taste. Fry for 3-4 minutes until fragrant, shifting constantly. Pour in the coconut milk and 125ml of water, and stir until the curry paste has been incorporated into the liquid. Bring to the boil, then reduce the heat to low and simmer for 10-12 minutes until thick and fragrant.

**4. CREAMY RAITA** Place the remaining onion in a bowl with the diced cucumber, the coconut yoghurt, and  $\frac{3}{4}$  of the chopped coriander. Add a drizzle of oil and some seasoning. Mix to combine and set aside for serving.

**5. FINAL TOUCHES** Once the curry has finished simmering, stir through the rinsed spinach until wilted. Mix in the roast cauli and  $\frac{3}{4}$  of the crispy chickpeas. Season to taste with salt, pepper, and a sweetener of choice, and remove from the heat.

**6. CURRY HEAVEN AWAITS!** Dish up some warm rice and spoon over the veggie korma. Top with the remaining chickpeas and a big dollop of raita. Garnish with the remaining coriander and any remaining fresh chilli to taste. Absolutely gorgeous!



## Chef's Tip

Always add curry paste to your taste preference — you don't have to use it all! When the sauce is nearing completion, taste to test the spice levels. If you'd like to increase the heat, gradually stir in any remaining curry paste.

## Nutritional Information

Per 100g

Energy	453kj
Energy	108Kcal
Protein	3.4g
Carbs	15g
of which sugars	2.3g
Fibre	2.8g
Fat	3.2g
of which saturated	2g
Sodium	54mg

## Allergens

Allium, Sulphites

Cook  
within 3  
Days